

Valentine's Menu

Thyme Roast Our Farm Celeriac Velouté, Puffed Wild Rice, Shallot Ash

Brancaster Mussel Broth, Cod Tortellini, Courgette,
Blow Torched Fresh Mackerel

Twice Baked Goats Cheese Soufflé, Our Farm Leeks,
Dehydrated Beetroot, Walnut Crumb

Trio of Dingley Dell Pork; Charred Pork Fillet, Pork Belly, Pork Puff,
Granny Smith Apple, Cauliflower Puree, Baby Watercress

Chargrilled Beef Fillet, Braised Short Rib, Smoking Beef Ingham Potatoes,
Smoked Pancetta, Celeriac, Tenderstem Broccoli, Braising Liquor

Pan Fried Stone Bass Fillet, Garlic Crevette Prawns,
Spinach, Our Farm Broccoli Brown Butter, Lobster Bisque, Parsley Oil

Roasted Artichokes, Potato Foam, Jerusalem Artichoke Crisps,
Our Farm Romanesque, Watercress Sauce, Scorched Gem Lettuce

Apple Foam, Salt Caramel, Almond Crumb

Reblochon, Norfolk Dapple, Alex James' Blue Monday,
Quince, Red Onion Chutney, Handmade Biscuits

Vanilla & Rhubarb Cream, Poached Our Farm Rhubarb,
Ginger Crumb, Rhubarb Sorbet

Dark Chocolate Torte, Blood Oranges,
White Chocolate Snow, Amaretto & Blood Orange Syrup

£45 per person

£20 per head deposit required upon booking to confirm reservation